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How To COOK



COMPLIMENTS
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ST. LOUIS, MO.

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THE
GRANITE IRON WARE
COOK BOOK.

TRADE



MARK.

ST. LOUIS STAMPING CO.,
ST. LOUIS, MO.

Branch Office: 57 Beekman Street, NEW YORK.

PRICE, 25 CENTS.

PATENT GRANITE IRONWARE.

TESTIMONIALS.

NEW YORK, April 20th, 1877.

I have examined the glazed ware, marked "Granite Ironware," patented May 30th, 1876, and made by the St. Louis Stamping Company, and find that it does not contain anything injurious to health.

I have boiled in these glazed kettles various acids found in fruits, sour milk, etc., viz.: citric, lactic and acetic acids, and other substances used in culinary operations. I have also left these materials in the vessels for several days; in analyzing the same I find them uncontaminated.

In my opinion the "Granite Ironware" is not only safe and suited for the preparation of all articles of diet, but also for their preservation. I highly recommend the "Granite Ware" as wholesome, serviceable and durable.

Yours respectfully,

R. OGDEN DOREMUS, M. D., LL. D.

*Prof. Chemistry and Toxicology, Bellevue Medical College, and
Prof. Chemistry and Physics, College of the City of New York.*

No. 4 STATE STREET, BOSTON, April 23, 1877.

GENTLEMEN: In the course of my recent investigations of enameled iron, I have analyzed several pieces of the Granite Ware found in the open market, and also some of the Ware lately received by your agents here; and, as there is nothing present that is injurious, this Ware is perfectly safe for use in cooking, for drinking vessels and other purposes.

Respectfully,

S. DANA HAYS,

State Assayer and Chemist of Massachusetts.

ST. LOUIS, June 1, 1877.

ST. LOUIS STAMPING CO. — GENTLEMEN: As requested, I have made a careful examination and tests of several pieces of the "Granite Ironware" manufactured by you, and failed to find the least trace of any injurious substance. The severity of these tests, and the manner in which the "Granite Ironware" has stood them, enables me to recommend it as a safe and durable article, and as admirably adapted to the use for which it is designed.

Respectfully yours,

W. B. POTTER,

Professor of Chemistry, Washington University, St. Louis, Mo.

TESTIMONIALS — CONTINUED.

NEW HAVEN, CONN., April 14th, 1877.

GENTLEMEN: At your request I have made a careful chemical examination of enameled goods made by the St. Louis Stamping Company and used by your house in all your products requiring the use of enamels. In the St. Louis enamels marked "Granite Ironware," I find not a trace of any poisonous or deleterious substance whatever. Vinegar, lemonade, or other vegetable acids, salt, and greasy substances, may be kept or cooked in vessels protected by the "Granite Enamel," without the least injury to health. There is no reason why dangerous enamels should be made and sold; and the public will demand that only such safe enamels as the "Granite," so called, shall be offered in the market.

B. SILLIMAN,

State Chemist of Connecticut, and Prof. of Chemistry, Yale College, New Haven, Conn.

UNIVERSITY OF PENNSYLVANIA, }
WEST PHILADELPHIA, July 10th, 1877. }

I have made a thorough analysis of the enamel of the "Granite Ironware" manufactured by the St. Louis Stamping Company, and have found it to be entirely free from lead, arsenic and other metals injurious to health. "The Granite Ironware" is admirably adapted for culinary and other domestic purposes. I have been using it in my own family since I first saw it at the Centennial Exhibition, about a year ago, and it has given the greatest satisfaction. In my opinion, there is no article in the market which is superior to it, and none which combines to the same degree the advantages of glass with the strength of metal.

F. A. GENTH,

*Professor of Chemistry.*THE ANALYTICAL SANITARY INSTITUTION, }
54 HOLBORN VIADUCT, E. C., LONDON, May 28th, 1878. }

Having examined samples of the Granite Ironware, I have much pleasure in stating that the enamel with which the Ware is coated is absolutely free from lead, arsenic or other injurious ingredients so frequently entering into the composition of the enamels at present in use. It possesses extraordinary hardness and elasticity, and is capable of withstanding the action of strong mineral or vegetable acids. It does not crack when strongly heated, and will bear the roughest treatment. The Granite Ironware is light, elegant, clean and everlasting.

ARTHUR HILL HASSALL, M. D.,

Author of "Food and its Adulterations," etc.

GRANITE IRON KITCHEN GOODS.



"Imperial" Tea Pots.
7 Sizes.



"Belle" Tea Pots.
4 Sizes.



"Imperial" Coffee
Pots. 7 Sizes.



Improved Coffee
Pots. 5 Sizes.



Coffee Boilers.
4 Sizes.



Improved Tea
Pots. 5 Sizes.



Peerless Water
Pitchers. 3 Sizes.



Gem Water Pitchers.
4 Sizes.



Convex Water
Pitchers. 5 Sizes.

DINNERS.

Persons invited to a dinner party should be of the same standing in society. They need not be acquaintances, yet they should be such as move in the same class. Good talkers and good listeners are equally invaluable at a dinner. Among your guests always have one or more musicians. This will add greatly to the entertainment before and after dinner.

INVITATIONS TO DINNER PARTIES.

Invitations to dinner parties should be sent and answered by a messenger, except when distance is such as to make it inconvenient. Invitations should be issued from two to ten days in advance, in the name of the gentleman and lady of the house. They should be answered without delay, as it is essential that the host and hostess should know who are to be their guests.

After the invitation is accepted, the engagement should not be lightly broken.

Gentlemen can not be invited without their wives, unless it is a dinner given only for gentlemen. Ladies should not be invited without their husbands, when other ladies are invited with their husbands. Three out of one family are enough to be invited, unless it is a large dinner party.

The paper used for issuing invitations upon, should be small note paper, or cards, with envelopes to match.

FORM OF AN INVITATION TO DINNER.

Mr. and Mrs. Moss request the pleasure of Mr. and Mrs. Miers' company at dinner on Wednesday, Nov. 16, at 5 o'clock.

An answer should be returned at once, so that, if you do not accept, the hostess may make necessary changes in the arrangements.

FORM OF AN ACCEPTANCE TO DINNER.

Mr. and Mrs. Miers have much pleasure in accepting Mr. and Mrs. Moss' invitation for November 16.

INVITATION DECLINED.

Mr. and Mrs. Miers regret that the illness of their child (or whatever the cause may be) prevents them from having the pleasure of accepting Mr. and Mrs. Moss' invitation to dinner Nov. 16.

The cause for declining should always be stated. If it should become necessary to break the engagement, a note must be sent at once to the host and hostess.

TIME.

In cities, the best time is after business hours, or from five to eight o'clock. It may be an hour or two earlier in the country.

It is obligatory upon you to be punctual at the hour mentioned, and not too early. A hostess is not required to wait longer than fifteen minutes for a tardy guest.

ENTERTAINMENT.

The success of a dinner is readily judged by the manner in which conversation has been sustained. If a stream of talk has been kept up, it shows that the guests have been entertained.

No one should monopolize the conversation. It is due your host and hostess that you do all in your power to enjoy yourself.

SETTING THE TABLE.

The table-cloth and napkins must be spotless. A centre-piece of flowers is a pretty ornament. A handsome vase filled with growing plants in bloom adds greatly to the appearance of the table. The flowers must be of delicate odors. A variety of fruit tastefully arranged with green leaves and bright confectionery is always attractive. It is a pretty custom to place a little bouquet by the side of each lady's plate, and to fold a bunch of flowers in the napkin of each gentleman, to be attached to the left lapel of the coat as soon as seats are taken at the table. Napkins, which should never be starched, are

folded and laid upon the plates, with a small piece of bread or roll placed on the top. The dessert is placed on the table amidst the flowers and ferns. A small salt-cellar should be placed by each plate, also a small butter plate. The name of each guest, written upon a card and placed one on each plate, marks the seat assigned.

NUMBER TO INVITE.

There should not be less than six nor more than fourteen at a dinner. The host or hostess will then be able to designate to each gentleman the lady whom he is to conduct to the table; but when the number exceeds this limit, it is a good plan to have the name of each couple written upon a card and inclosed in an addressed envelope and left on a tray, that the guests may select those which bear their names. If a gentleman finds upon his card the name of a lady with whom he is unacquainted, he requests the host to present him immediately after he has spoken with the hostess; also to any member of the family with whom he is not acquainted.

All the guests should secure introductions to the one for whom the dinner is given.

GOING OUT TO DINNER.

When dinner is announced, the host offers his right arm to the lady he is to escort to the table. The others follow arm-in-arm, the hostess being the last to leave the drawing-room. Age should take precedence in proceeding from the drawing-room to the dining-room. The host escorts the eldest lady or the greatest stranger, or, if there be a bride present, precedence is given to her, unless the dinner is given for another person, in which case he escorts the latter.

The hostess is escorted either by the greatest stranger, or by some gentleman whom she wishes to place in the seat of honor, which is at her right.

The host places, at his right, the lady whom he escorts.

The seats of the host and hostess may be in the middle, at opposite sides of the table, or at opposite ends. Husbands

shou'd not escort their wives, nor brothers their sisters. All guests stand until the hostess is seated.

Ease of manner of the host and hostess, and quiet and systematic movements on the part of attendants, are indispensable. The servants commence in passing the dishes, one upon the right of the host and one upon the right of the hostess.

The attendant places each dish in succession before the host and hostess (the soup, salad and dessert only being served by the hostess) with the pile of plates. Each plate is supplied, taken by the attendant on a small salver, and set before the guest from the left. Any second dish which belongs to the course is presented at the left of the guest, who helps himself. As a rule, the lady at the right of the host or the oldest lady should be served first. As soon as any one is done, his plate is promptly removed, and when all are done, the next course is served in the same way. All crumbs should be brushed from the cloth before the dessert is brought on.

The finger bowls, which are brought in on the napkin on the dessert plate, and set off to the left of the plate, are used by dipping the fingers in lightly and drying them on the napkin. They should be half full of warm water with a bit of lemon floating in it.

When all have finished dessert, the hostess gives the signal that dinner is ended by pushing back her chair, and the ladies repair to the drawing-room, the oldest leading, the youngest following last, and the gentlemen repairing to the library or smoking-room. In about half an hour tea is served in the drawing-room, with a cake-basket of crackers or little cakes. The gentlemen join the ladies, and after a little chat over their cups, all are at liberty to leave.

In preparing a dinner, a hostess should remember that a small variety cooked to a nicety, and served with grace, makes the most charming dinner. A sensible bill of fare is--soup, fish with one vegetable, a roast with one or two vegetables, and a salad and cheese, and a dessert. The carver should serve

meat as he cuts it; should not fill the platter with hacked fragments. It is ill bred to help too abundantly, or to flood with gravies, which are disliked by many.

Water should be poured at the right hand; everything else is served at the left. The hostess should continue eating until all guests have finished. Jellies and sauces are helped on the dinner plate, and not on side dishes. If there are two dishes of dessert, the host may serve the most substantial one. Fruit is served after pudding and pies, and coffee last. In winter, plates should be made warm before being brought to the table.

The latest and most satisfactory plan for serving dinners, is the dinner *à la Russe* (the Russian style), all the food being placed upon a side table, and servants doing the carving and waiting.

At a fashionable dinner soup is the first course. All should accept it, even if it is a kind they do not like, and know that they will not touch it. Soup should never be called for a second time. Take it noiselessly from the side of your spoon, and never tilt your soup plate for the last spoonful.

After soup comes fish, which must be eaten with a fork in the right hand and a piece of bread in the left, unless you are provided with fish knives. If you wish, you may decline fish, but it must not be called for a second time.

The side dishes, which come after the soup and fish, must be eaten with the fork. The knife is used only for cutting meats and anything too hard for a fork. Never convey food to the mouth with the knife.

Remove the knife and fork from your plate as soon as they are set before you, as the serving of an entire course is delayed by neglecting to do so.

SOUPS.

TOMATO SOUP.

To one pint tomatoes canned, or four large raw ones, cut up fine, add one quart boiling water and let them boil. Then add one teaspoon of soda, when it will foam; immediately add one pint of sweet milk, with salt, pepper and plenty of butter. When this boils add eight small crackers rolled fine, and serve. Equal to oyster soup.

CELERY SOUP.

One shank of beef, one large bunch of celery, one cup of rich cream. Make a good broth of a shank of beef, skim off the fat and thicken the broth with a little flour mixed with water. Cut into small pieces one large bunch of celery, or two small ones, boiling them in the soup till tender. Add a cup of rich cream with pepper and salt.

OYSTER SOUP.

Pour one quart of boiling water into a skillet; then one quart of good rich milk; stir in one teacup of rolled cracker crumbs, seasoned with pepper and salt to taste. When all come to a boil, add one quart of good fresh oysters; stir well, so as to keep from scorching; then add a piece of good sweet butter, about the size of an egg; let it boil up once; then remove from the fire immediately; dish up and send to table.

JULIENNE SOUP.

Shred two onions and fry brown in a half spoon of butter; add a little mace, salt and pepper; then a spoonful or so of stock; rub a tablespoonful of flour smooth with a little butter and let fry with the onions; strain through a colander, then add more stock as desired; cut turnip, carrot and celery in fillets; add a few green peas; boil tender in a little water and add both water and vegetables to the soup. If wished, the flour can be left out, and it will make a clear, light-colored soup. In that case the onions should be cut in fillets and boiled with the vegetables.

GRANITE IRON KITCHEN GOODS.



Pieced Sauce Pan. 1 Size.



Convex Sauce Pots. 8 Sizes.



Lipped Sauce Pans 12 Sizes.



Convex Covered Sauce Pots. 8 Sizes.



Windsor Sauce Pans. 10 Sizes.



Windsor Sauce Pots. 10 Sizes.



Berlin Sauce Pans. 5 Sizes.



Strong Straight Sauce Pots. 10 Sizes.

SOUPS — CONTINUED.

SWISS POTATO SOUP.

Pare and slice six large potatoes and three small turnips. Put them to five pints of water. Boil five or six hours, until perfectly dissolved and of the consistency of pea soup. If it boils away too fast fill up with boiling water. When thick enough add butter, pepper and salt. A small bit of salt pork, or a bone, or bit of lamb or veal and a small onion may be added to vary the soup, if desired.

SCOTCH BROTH.

Take four pounds of mutton—part of the leg is best—and add one gallon water, one teacupful of pearl barley, two carrots sliced, two turnips sliced, two onions cut small, three carrots grated, the white part of a cabbage chopped very small, and a small quantity of parsley. Season with pepper and salt. Let this boil very gently for three hours and a half, and at the dinner table it will, most likely, by all who are fond of soups, be pronounced excellent.

CHICKEN SOUP.

Boil a pair of chickens with great care, skimming constantly and keeping them covered with water. When tender, take out the chicken and remove the bone. Put a large lump of butter into a spider, dredge the chicken-meat well with flour, and lay in the hot pan; fry a nice brown, and keep hot and dry. Take a pint of the chicken water, and stir in two large spoonfuls of curry powder, two of butter and one of flour, one teaspoonful of salt and a little cayenne; stir until smooth, then mix it with the broth in the pot. When well mixed, simmer five minutes, then add the browned chicken. Serve with rice.

REMEMBER, to make soup or broth, put the meat and vegetables in *cold water*. But if the meat is to be eaten, then the water must be boiling before the meat is put into the water. Same with fish and fowls.

FISH.

BROOK TROUT.

If small, fry them with salt pork; if large, boil, and serve with drawn butter.

SAUCE FOR BOILED FISH.

To one teacup of milk, add one teacup of water; put it on the fire to scald, and when hot stir in a tablespoon of flour, previously wet with cold water; add two or three eggs; season with salt and pepper, a little celery, vinegar and three tablespoons of butter. Boil four or five eggs hard, take off the shells, and cut in slices, and lay over the fish. Then pour over the sauce and serve.

BOILED WHITE FISH.

Lay the fish open; put it in a dripping pan, with the back down; nearly cover with water; to one fish put two tablespoons salt; cover tightly and simmer (not boil) one half-hour; dress with gravy, butter and pepper; garnish with sliced eggs. For sauce use a piece of butter the size of an egg, one tablespoon of flour, one-half pint boiling water; boil a few minutes, and add three hard-boiled eggs, sliced.

BAKED FISH.

Let the fish remain in cold water, slightly salted, for an hour before it is time to cook it; place the gridiron on a dripping pan with a little hot water in it and bake in a hot oven; just before it is done, butter it well on the top, and brown it nicely. The time of baking depends upon the size of the fish. A small fish will bake in about half an hour and a large one in an hour. They are very nice when cooked as above and served with a sauce which is made from the gravy in the dripping pan, to which is added a tablespoon of catsup and another of some pungent sauce and the juice of a lemon. Thicken with brown flour moistened with a little cold water. Garnish handsomely with sprigs of parsley and currant jelly.

SHELL FISH.

OYSTER PATTIES.

Stew the oysters; take the broth and allow the yolk of one egg to every dozen of oysters; turn off the broth and add the eggs; let it come to a boil; then turn back the oysters and fill the crust.

OYSTER DRESSING.

One quart of milk; put in kettle on the stove; take nearly half a cup of butter; salt and pepper to taste; break in crackers enough to thicken. When hot put in one pint of oysters, stir well and then it is ready for use.

STEWED OYSTERS.

In all cases, unless shell oysters, wash and drain; mix half a cup of butter and a tablespoon of corn starch; put with the oysters in a granite sauce pan; stir until they boil; add two cups of cream or milk; salt to taste; do not use the liquor of the oysters in either stewing or escaloping.

FRICASSEED OYSTERS.

For a quart can, drain the oysters dry as possible; put a piece of butter the size of an egg into your spider, and let it get quite brown; put in your oysters; as soon as they commence to cook add as much more butter, which has been previously well mixed with a teaspoonful of flour; let it cook a moment and add one egg, beaten with a teaspoonful of cream; let this cook a moment and pour all over toasted bread.

OYSTERS ON THE SHELL.

Wash the shells and put them on hot coals or upon the top of a hot stove, or bake them in a hot oven; open the shells with an oyster knife, taking care to lose none of the liquor, and serve quickly on hot plates, with toast. Oysters may be steamed in the shells, and are excellent eaten in the same manner.

SHELL FISH — CONTINUED.**ROASTED OYSTERS.**

Take oysters in the shell, wash the shells clean and lay them on hot coals; when they are done they will begin to open. Remove the upper shell, and serve the oysters in the lower shell, with a little melted butter poured over each.

ESCALOPED OYSTERS.

Butter a pudding dish, roll crackers very fine; put a layer of crackers, then a layer of oysters; season with salt and pepper; put small bits of butter over the oysters; fill the dish nearly full, having crackers on top; pour in sweet milk enough to soak the crackers; bake nearly an hour. If too dry when baking add a little more milk and butter.

TO FRY OYSTERS.

Use the largest and best oysters; lay them in rows upon a clean cloth and press another upon them, to absorb the moisture; have ready several beaten eggs, and in another dish some finely crushed crackers; in the frying pan heat enough butter to entirely cover the oysters; dip the oysters first into the eggs, then into the crackers, rolling it or them over that they may become well encrusted; drop into the granite frying pan and fry quickly to a light brown. Serve dry and let the dish be warm.

OYSTERS.

Drain the liquor from the oysters. Rub a tablespoonful of flour into a quarter of a pound of butter for each hundred oysters; a little mace or nutmeg, if agreeable; six whole white peppers; salt to taste. Bring the liquor to a boil, then add the oysters, and as soon as they boil up once add the butter and flour; stir constantly, and when boiling add half a cup of rich cream to every hundred oysters. Stir all well together, and serve as soon as cooked enough, which will be after adding the cream, as soon as it boils up once thoroughly.

POULTRY AND GAME.

TO BROIL QUAIL OR WOODCOCK.

After dressing, split down the back, sprinkle with salt and pepper, and lay them on a gridiron, the inside down; broil slow at first; serve with cream gravy.

TO ROAST WILD DUCK OR TEAL.

After dressing, soak them over night in salt and water, to draw out the fishy taste. Then in the morning put them into fresh water, changing several times before roasting. Stuff or not, as desired. Serve with currant jelly.

CHICKEN PIE.

Boil your chickens until they are tender and season highly; line deep pie plates with a rich crust; take the white meat and a little of the dark off from the bones; put into the pie plates; pour the gravy over the chicken, add butter and a little flour; cover with the crust; bake from half to three-quarters of an hour.

FRIED CHICKEN.

Cut the chicken in pieces, lay it in salt and water, which change several times; roll each piece in flour; fry in very hot lard or butter; season with salt and pepper; fry parsley with them also. Make a gravy of cream seasoned with salt, pepper and a little mace, thicken with a little flour in the pan in which the chickens were fried, pouring off the lard. Use a granite iron fry pan.

CHICKEN FRICASSEE.

Cut up the chickens and put on the fire in a granite kettle with cold water sufficient to cover; add a little salt or salt pork sliced, if you like; boil until tender, and cut up and put in a part of a head of celery. When tender, have ready hot baking-powder biscuits broken open and laid on a platter; on this place the chicken; thicken the gravy with flour moistened with water or milk, and pour it over the chicken and biscuits. If

POULTRY AND GAME — CONTINUED.

you prefer, use a good-sized piece of butter to season, instead of the salt pork. Oysters are an addition.

BROILED VENISON STEAK.

Broil quickly over a clear fire, and when sufficiently done pour over two tablespoonfuls of currant jelly melted with a piece of butter. Pepper and salt to season. Eat while hot, on hot plates.

TO ROAST WILD FOWL.

The flavor is best preserved without stuffing. Put pepper, salt and a piece of butter into each. Wild fowl require much less dressing than tame. They should be served of a fine color and a rich brown gravy. To take off the fishy taste which wild fowl sometimes have, put an onion, salt and hot water into the dripping pan, and baste them for the first ten minutes with this, then take away the pan and baste constantly with butter.

PRAIRIE CHICKENS, PARTRIDGES AND QUAILS.

Clean nicely, using a little soda in the water in which they are washed; rinse and dry them, and then fill them with dressing, sewing them up nicely, and binding down the legs and wings with cords. Put them in a steamer over hot water, and let them cook until just done. Then place them in a pan with a little butter; set them in the oven and baste them frequently with melted butter until of a nice brown. They ought to brown nicely in about fifteen minutes. Serve them on a platter, with sprigs of parsley alternating with currant jelly.

The more gently meat boils, the more tender it will become. Allow twenty minutes for boiling each pound of fresh meat.

Roast meats require a brisk fire. Baste often. Twenty minutes is required for roasting each pound of fresh meat.

GRANITE IRON KITCHEN GOODS.



Rice or Milk Boilers.
6 Sizes.



Rice or Milk Boilers.
4 Sizes.



Farina Boilers.
3 Sizes.



Rice or Milk Boilers.
3 Sizes.



Oval Butter Kettles.
5 Sizes.



Cruller or Potato Friers.
2 Sizes.

MEATS.

BOILED TONGUE WITH TOMATO SAUCE.

Half boil a tongue, then stew it with a sauce made of a little broth, flour, parsley, one small onion, one small carrot, salt and pepper, and one can of tomatoes cooked and strained. Lay the tongue on a dish and strain the sauce over it.

STAFFORDSHIRE BEEFSTEAK.

Beat them a little with a rolling pin, flour and season, then fry with a sliced onion of a fine light brown; lay the steaks into a stew pan, and pour as much boiling water over them as will serve for sauce; stew them very gently half an hour and add a spoonful of catsup before serving.

A LA MODE BEEF.

Take a piece of beef four or five inches thick, and with a small knife make small holes entirely through it at small distances apart. Then take strips of fat salt pork, roll them in pepper and cloves, lay on a pan, cover closely, and put over in a steamer, and steam for three hours. When done thicken the gravy in the pan with a little flour. This is excellent when eaten as cold meat.

HOW TO COOK DRIED BEEF.

Heat milk and water (about half of each), and thicken with a beaten egg and a little flour; when nicely boiled, add the beef, which, of course, should be sliced as thin as possible, and immediately remove from the fire, as the less it is cooked the better; if the beef is very salty, it will need freshening in a little hot water before going into the gravy, but if not it will season it just right without freshening.

BOILED HAM.

Soak in water over night. Next morning wash hard with a coarse cloth or stiff brush, and put on to boil with plenty of cold water. Allow a quarter of an hour to each pound in cook-

MEATS — CONTINUED.

ing, and do not boil too fast. Do not remove the skin until cold; it will come off easily and cleanly then, and the juices are better preserved than when it is stripped hot. Send to table with dots of pepper or dry mustard on the top, a tuft of fringed paper twisted about the shank, and garnished with parsley. Cut very thin in carving.

SHEEP'S BRAINS, ROASTED OR BAKED.

Four or six brains will be required for a dish. Prepare the brains as for stewing, and procure as many slices of bacon as there are brains. After they have been boiled and thrown into cold water, drain and dry them perfectly; brush over with oil, and roll them in highly seasoned bread crumbs. Put them to the bacon before the fire in a Dutch oven, or bake in a well-heated oven, turning them about that they may be equally cooked, and basting them occasionally. When they are nicely browned, take them up. Lay the slices of bacon on toast, put the brains upon them, and send sharp sauce or tomato sauce to table in a tureen. Time to bake, thirty to forty minutes. Probable cost, 50 cents. Sufficient for six or seven persons.

FRENCH DAUBE.

If beef is poor and tough it is made palatable by this French mode of cooking it. Season a thick steak with salt and pepper, and fry slowly in a little lard. Turn it often, so that both sides may be cooked alike and equally browned. When well browned add a small quantity of water, half a sliced onion, some minced parsley and thyme, thicken with a spoonful of flour, cover close and leave it for an hour on the back of the stove, where it may simmer slowly; after this has been done add a pound can of tomatoes, then let the daube cook about two hours, or until the meat is ready to fall to pieces. A good sized porcelain-lined pot should be used in preparing this dish. We have never tried it, but are assured it is an excellent way to dispose of poor meat and make it quite acceptable.

VEGETABLES.

ENGLISH POTATO BALLS.

Boil some potatoes very dry; mash them as smoothly as possible; season well with salt and pepper; warm them with an ounce of butter to every pound of potatoes, and a few spoonfuls of good cream; let them cool a little, roll them into balls; sprinkle over them some crushed vermicelli or macaroni, and fry them a light brown.

FRIED NEW POTATOES.

Take small ones, wash and scrape, put them in a sauce pan of cold water, bring them to a boil, drain, wipe with a clean cloth. Put potatoes and two tablespoons of butter in the frying pan and cook twenty minutes; watch them, and when they commence to brown, turn them occasionally, so as to brown alike on all sides. Then strain off the butter, sprinkle with salt, and serve in a hot dish.

POTATOES A LA DUCHESSE.

Take eight large potatoes, boiled and mashed fine, one tablespoonful of butter, the yolks of two raw eggs, a little salt; stir all together over the fire, then set it away to cool. When quite cold, roll it on a board with flower to keep from sticking. Make it in cake or any form you wish. Take the white of the egg, beat with a little water, dip in the potato and roll in bread or cracker crumbs. Fry in hot lard.

TO MAKE A TIMBALE OF POTATOES.

Cook, drain, mash, and pass through a fine sieve two quarts of Irish potatoes; put this in a saucepan, with six ounces of butter, two whole eggs, the yolks of six eggs, salt, pepper, nutmeg and a little sugar; have a plain two quart copper *timbale* mould, well buttered and sprinkled with fresh bread crumbs; put the preparation in it, with a little more bread crumbs, and bits of butter on the top; bake for half an hour in a moderately

VEGETABLES — CONTINUED.

hot oven; before serving pass the blade of a knife between the potatoes and the mould, turn over carefully, and in a few minutes take the mould off and serve.

LIMA BEANS.

Shell, wash, and put into boiling water with a little salt; when boiled tender, drain and season them, and either dress with cream, or large lump of butter, and let simmer for a few moments.

TOMATOES SCALLOPED.

Stew and season a quart of tomatoes to your taste; add butter, a little chopped onion, and salt and pepper to the taste; then grated bread crumbs till a stiff batter. Pour into a buttered pudding dish—strew the top thickly with crumbs, and bake twenty minutes. This is nice as a breakfast dish or a dinner vegetable. Take then some scalloped tomatoes, when left over, make into round croquettes, and fry a nice brown, and you have another dish. Or take the raw tomatoes, stew a few moments, well seasoned, and stir in beaten eggs, in proportion of three to a quart, and bake, and you have still another variety.

STEWED CELERY.

Break apart and wash very carefully three heads of good celery; cut off the green portions and leave the outside stalks to season soups. Cut the celery into pieces an inch long, and put to just enough boiling water to cover them; add salt to the water before putting in the celery; boil slowly. When tender, drain and place neatly on a vegetable dish, sprinkling over it some black pepper; pour off part of the water, but save it, in case of need, till the stew is completed. Wet into a smooth paste a teaspoonful of corn starch and add the same quantity of flour, two tablespoonfuls of butter and the same of rich cream; stir this into the water, over the fire, till it thickens, and then pour over the celery. If too thick add some of the water left over; if too thin for your wishes, use more corn starch after making it into a thin paste.

BREAD.

CORN BREAD.

One pint sweet milk, one pint sour milk, one pint flour, two pints meal, one tablespoonful syrup, one teaspoonful salt, one teaspoonful soda. Steam three hours.

GRAHAM BREAD.

Three pints of Graham flour, one pint of wheat flour, one cup yeast, half cup molasses, and a teaspoonful salt. Mix with lukewarm water as stiff as you can stir with a spoon. Let it rise over night and bake in a moderately hot oven.

RICE BREAD.

Boil one pound of whole rice in milk enough to dissolve all the grains, adding it, boiling, as it is absorbed. Have four pounds of sifted flour in a pan, and into this pour the rice and milk, adding salt and a wineglassful (large) of brewer's yeast. Knead, and set to rise till light. Form in loaves, and bake.

BOSTON BROWN BREAD.

One heaping quart of rye flour, one heaping quart of Indian meal, one heaping quart of Graham flour, scanty quart of milk, scanty quart of warm water, one coffee-cup of molasses, one coffee-cup of home-made yeast, one teaspoonful of saleratus, one dessert spoonful of salt; grease an iron kettle, pour in the mixture, and bake six or seven hours in a slow oven.

GRAHAM CRACKERS.

Seven cups graham, one cup thick sweet cream (or butter), one pint sweet milk, two teaspoonfuls baking powder; rub the baking-powder into the flour; add the cream with a little salt, then the milk; mix well, and roll as thin as soda crackers; cut in any shape; bake quickly; then leave about the stove for a few hours to dry thoroughly.

BISCUITS, MUFFINS, ETC.

FRENCH BISCUIT.

Two cups of butter, two cups of sugar, one egg (or the whites of two), half a cup of sour milk, half a teaspoon of soda, flour to roll; sprinkle with sugar.

WASHINGTON BISCUIT.

Make one pound flour, the yolk of an egg and some milk into a stiff paste. Knead it till smooth, roll it thin, and cut it into biscuits. Bake in a slow oven till dry and crisp.

BUTTERMILK BISCUITS.

To three cupfuls of buttermilk add one of butter, one teaspoonful of cream of tartar, half a teaspoonful of soda, a dessert spoonful of salt, and flour enough to make the dough just stiff enough to admit of being rolled out into biscuits.

RYE BISCUITS.

One pint milk, yeast, either home-made or baker's, one tablespoonful melted butter, and three tablespoonfuls of sugar; stir in flour enough to make as stiff as can be stirred with a spoon. Let it rise over night, and the next morning drop it into well-buttered gem-pans or biscuit pans. Bake half an hour in as hot an oven as can be used without scorching.

TEA BISCUIT.

One quart of flour, one teaspoonful salt, one-half teaspoonful sugar, two teaspoonfuls baking powder, one tablespoonful lard, one pint milk. Sift together flour, salt, sugar, and baking powder, rub in the lard cold; add the milk, and form into a smooth, consistent dough. Flour the board, turn out the dough, roll it out to the thickness of three-quarters of an inch, cut with small, round cutter; lay them close together on a greased baking tin, wash over with milk; bake in good hot oven twenty minutes.

GRANITE IRON KITCHEN GOODS.



Windsor Preserving
Kettles. 10 Sizes.



Tea Kettles. 4 Sizes.



Seamless Convex
Kettles. 8 Sizes.



Seamless Stove Kettles.
4 Sizes.



Tea Kettles. 6 Sizes.



Stove Pots.
4 Sizes.



Deep Preserving
Kettles. 8 Sizes.



Tea Kettles.
4 Sizes.



Lipped Preserving
Kettles. 12 Sizes.

BISCUITS, MUFFINS, ETC. — CONTINUED.**RAISED BISCUIT.**

One quart milk, three-fourths cup lard or butter (half and half is good), three-fourths cup yeast, two tablespoonfuls white sugar, one teaspoonful salt, flour to make a soft dough; mix over night, warming the milk slightly and melting the butter; in the morning roll out into a sheet three-quarters of an inch thick; cut into round cakes; set them closely together in a pan; let them rise twenty minutes; bake twenty minutes.

BAKING POWDER BISCUIT.

One pint of water, one-half cup of shortening (half lard and half butter), one teaspoonful of salt, heaping teaspoonful of baking powder. Sift your flour into the mixing pan; mix the the baking powder and salt into the centre part of flour the same as if for pie crust; mix as little flour as possible, just enough to be able to roll them nicely; scarcely knead them at all; bake twenty minutes in a hot oven. This recipe makes eighteen biscuits.

DELICIOUS LIGHT TEA BISCUIT.

Two quarts of best sifted flour, one pint of sweet milk, in which melt one-quarter of a pound of butter, one teaspoon of salt in the milk, one teacup of fresh yeast. Make a hole in the centre, pour in the yeast (well shaken), stir diligently with a fork. Let the milk, etc., be just blood-warm (no more), then knead as bread. Cut it across, through and through, with a knife. Let it rise six or seven hours, as it may require. Take from the pan, knead it well, cut in small cakes and put to rise in pan an hour or more before baking. This recipe, with additional sugar and suitable spices, makes excellent family doughnuts.

MARYLAND BISCUIT.

Rub in two quarts of flour, one small teacup of lard, and the usual quantity of salt. Mix it up with just enough water to make a stiff dough, and beat from half an hour to an hour. It

BISCUITS, MUFFINS, ETC. — CONTINUED.

should be worked until the blisters are constantly snapping and the dough is waxy. After the dough is once mixed there should be no more flour worked in. When it is all right, if you break off a piece quickly, it snaps off short, and in cutting a piece off with a sharp knife the holes or pores where you have cut it are small and of an even size. Now break off the dough in small pieces, and work each piece into a nice biscuit shape, and press it with the lower part of the thumb where it joins the hand to make the indentation; prick, and bake quickly in a very hot oven. The biscuit should be a light brown in the centre of the top and on the bottom, but not all over, and not hard.

CHARLOTTE'S MUFFINS.

One quart flour, three eggs, white and yolks beaten separately, three cups milk, a little salt. Beat thoroughly and bake quickly.

MUFFINS.

A quart of milk, two eggs, butter the size of an egg melted in the milk, a pound of flour, two teaspoonfuls of cream of tartar and one of soda. Bake in gem-pans in a quick oven.

SWEET BREAKFAST MUFFINS.

Sift two teaspoonfuls of baking powder with one quart of flour; add one cup of sugar; rub into the flour a piece of butter the size of an egg, then stir in one pint of milk. Beat free from lumps to a smooth batter. Bake in muffin rings on the top of the stove or in gem irons in the oven.

MUFFINS.

One and a half pints new milk, one egg, one tablespoonful sugar, one tablespoonful butter, one teaspoonful salt, one cake yeast (or, better, half cup home-made yeast); mix with flour until a very stiff batter is formed; leave in a warm place during the night and bake in the morning in rings.

BISCUITS, MUFFINS, ETC. — CONTINUED.**HOMINY MUFFINS.**

Take two cups of fine hominy boiled and cold; beat it smooth; stir in three cups of sour milk, half a cup of melted butter, two teaspoonfuls of salt, and two tablespoonfuls of white sugar; then add three eggs well beaten, one teaspoonful of soda dissolved in hot water, and one large cup of flour; bake quickly.

CORN MEAL MUFFINS.

One pint corn meal, one pint flour, one tablespoonful sugar, one teaspoonful salt, three teaspoonfuls baking powder, one tablespoonful lard, two eggs, one large pint of milk. Sift together corn meal, flour, sugar, salt, and baking powder; rub in the lard cold, add the eggs beaten and the milk; mix into a batter of the consistence of cup cake; fill cold muffin cans, carefully greased, two-thirds full, and bake in hot oven fifteen minutes.

FRENCH ROLLS.

One pint of milk, one small cup of home-made yeast, (you can try the bakers',) flour enough to make a stiff batter; raise over night; in the morning add one egg, one tablespoonful of butter, and flour enough to make it stiff to roll. Mix it well and let it rise, then knead it again (to make it fine and white,) roll out, cut with a round tin and fold over, put them in a pan and cover very close. Set them in a warm place until they are very light, bake quickly, and you will have delicious rolls.

TEA ROLLS.

The following will be found a good recipe for rolls: Two quarts of flour, into which rub a large teaspoonful of lard, one pint of cold boiled milk, one-quarter of a cup of sugar, one-half cup of yeast; make a hole in the flour, pour in the liquid and let it rise over night; in the morning knead, and let it rise until noon; then knead and roll out, cut out with a round cutter, and butter one-half; turn the other half over on to it, and let it rise until tea time; bake in a quick oven.

BISCUITS, MUFFINS, ETC.—CONTINUED.

VIENNA ROLLS.

One quart flour, half teaspoonful salt, two teaspoonfuls baking powder, one tablespoonful lard, one pint milk. Sift together flour, salt, and baking powder; rub in the lard cold; add the milk, and mix into a smooth dough *in the bowl*; easily to be handled without sticking to the hands and board. Flour the board, turn it out, and give it a quick turn or two to equalize it; then roll it out with the rolling pin to the thickness of half an inch, cut it out with a large round cutter, fold one-half over on the other by doubling it, lay them on a greased baking sheet without touching, wash them over with a little milk to glaze them, and bake in hot oven fifteen minutes.

POP-OVERS.

One cupful of milk, one egg, one cupful of flour, and a little salt. Beat well and put a tablespoonful of the batter in very small tin pans. Bake quickly, and eat immediately.

RUSK.

One pint of milk, one teacupful of yeast, mix it thin; when light add twelve ounces of sugar, ten ounces of butter, four eggs, flour sufficient to make it as stiff as bread. When risen again, mould and spread it on tin.

RUSK.

Take a piece of bread-dough large enough to fill a quart bowl, one teacupful of melted butter, one egg, one teaspoonful of salaratus; knead quite hard, roll out thin, lap it together, roll to the thickness of a thin biscuit, cut out with a biscuit mould, and set it to rise in a warm place. From twenty to thirty minutes will generally be sufficient. Bake them and dry thoroughly through, and you will have an excellent rusk to eat with your coffee. You can make them with hop yeast, and sweeten them, too, if you desire. Milk yeast may be used.

ENTREES.

DEVILED BEEF.

Take slices of cold roast beef, lay them on hot coals, and broil; season with pepper and salt, and serve while hot, with a small lump of butter on each piece

VEAL COLLOPS.

Cut veal from the leg or other lean part into pieces the size of an oyster. Have a seasoning of pepper, salt and a little mace mixed, rub some over each piece; then dip in egg, then into cracker crumbs, and fry as you do oysters. They both look and taste like oysters.

IRISH STEW.

Take mutton chops, cover well with water, and let them come to a boil; pour this off and add more water; then a lump of butter the size of an egg, two tablespoonsfuls of flour, one teacupful of milk, season; potatoes, and two small onions. Boil until the potatoes are done.

BARBECUED HAM.

Cut your raw ham in slices; soak in scalding water for half an hour; then lay the slices flat in a frying pan, pepper each, and spread on each one-fourth teaspoon of made mustard. Pour in vinegar in proportion of half a teaspoonful to a slice; fry quickly, turning over. When done, take out and serve on a dish; add to the gravy, half a glass of wine, and a teaspoon of sugar; boil up once and pour over the meat.

CORNEB BEEF HASH.

One and one-half pounds nice corned beef, boiled tender and chopped fine; one third more potatoes when chopped than meat; three large onions, sliced fine and browned in butter, and when tender add the meat and potatoes, well seasoned with salt and pepper; enough water to moisten. A small red pepper chopped fine is a great improvement. It is good without onions also, and milk is better than water to moisten.

ENTREES — CONTINUED.**HAM TOAST.**

Mix with one tablespoonful of finely-chopped or grated ham, the beaten-up yolk of an egg, and a little cream and pepper; heat over the fire, and then spread the mixture either on hot buttered toast, or on slices of bread fried quite crisp in butter; serve very hot.

BOSTON BAKED BEANS.

Soak over night one pound of beans in clear water; in the morning parboil the beans, and at the same time, in another dish, parboil a piece of salt pork about three inches long and wide and thick; drain off the water from the beans and pork; put both together in a deep pan with the pork at the top; season with one tablespoonful of molasses, and bake for several hours; add a little water when they are put in to bake.

LAMB STEWED WITH PEAS.

Cut the scrag or breast of lamb in pieces, and put in a stew-pan, with just water enough to cover it. Cover the pan and let it simmer or stew for twenty minutes. Take off the scum, add a tablespoon salt and a quart of shelled peas. Cover the stew-pan, and let them stew for half an hour. Mix a tablespoon of flour with a quarter pound butter and stir with the stew. Let it simmer for ten minutes. Serve with new potatoes boiled; add a little mace and pepper, if you like these flavors.

VEAL CROQUETTES.

Take very fine minced veal, moisten it with cream and a beaten egg; season with salt, sweet marjoram and a little pounded mace; form into small cones either by hand or in a wine-glass; crumb the outside and fry, or else set in the oven and bake, basting frequently.

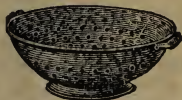
RICE CROQUETTES.

Boil half a poand of rice till quite soft and dry, mix with it a tablespoonful of grated cheese, with a small teaspoonful of

GRANITE IRON KITCHEN GOODS.



Shallow Stew Pans. 4 Sizes.



Colanders. 4 Sizes.



Stove Sauce Pans. 4 Sizes.



Grocer Scoops.
3 Sizes.



Covered Grocer Scoops.
3 Sizes.



Beaded Strong Sauce Pans. 6 Sizes.



Fry Pans. 9 Sizes.



Mixing Bowls. 5 Sizes.

ENTREES — CONTINUED.

powdered mace, and sufficient butter to moisten it. Take a portion the size of a hen's egg, and shape it into the form of a pear or egg. Brush over with yolk of egg, and roll in cracker or bread crumbs. Fry these croquettes in boiling lard. Very good may be made without the cheese, substituting the yolks of several eggs with the addition of a little more butter, when they may also be fried, if you choose, in little round flat cakes.

MEAT CROQUETTES.

Use cold roast beef, chop it fine, season with pepper and salt, add one-third the quantity of bread crumbs, and moisten with a little milk; have your hands floured, rub the meat into balls, dip it into beaten egg, then into fine pulverized cracker, and fry in butter; garnish with parsley.

CROQUETTE.

Take cold veal, chicken, or sweat-breads, a little of each, or separately, cut very fine a little fat and lean of ham, half the quantity of the whole of bread crumbs, two eggs, butter the size of an egg, pepper, salt, and a little mustard. Knead like sausage meat, adding a little cream; form in any shape, dip in egg, and then roll in cracker crumbs; fry in lard until a light brown. Dry them in the oven. Celery or mushrooms are an improvement.

CHICKEN CROQUETTES.

One cold, boiled chicken, chopped fine; then take a pint of sweet milk, and when the milk is boiled, stir into it two large tablespoonsful of flour, made thin in a little cold milk; after the flour is well cooked with the milk, put in a piece of butter the size of an egg, add salt and cayenne pepper; stir all well into the chicken; roll up with your hand, and dip first into an egg beaten up, then into crackers rolled fine, and fry in hot hot tallow (fresh tallow, half and half lard, is very nice).

ENTREES — CONTINUED.**SWISS MEAT OMELETTES.**

A good way to use cold meats. Cold meat chopped fine with raisins, allspice, nutmeg, salt, lemon peel and juice. Add one egg, one teaspoonful sugar, cloves. The above mixture is the middle of the omelettes. Three eggs, one pint milk, two teacupfuls flour; make the batter thin. Fry in a little lard; put a spoonful of the chopped meat in the centre and fold the batter around it once.

BEEF OMELETTE.

Four pounds of round beef, uncooked, chopped fine; six eggs beaten together; five or six soda crackers rolled fine; little butter and suet, pepper, salt and sage, if you choose; make two loaves, roll in cracker; bake about an hour; slice when cold.

TOMATO OMELETTE.

One quart of tomatoes, chopped finely (after the skin is removed), and put into a sauce-pan with two finely-chopped onions, a little butter, salt and pepper, one cracker pounded finely, cover tight, and let it simmer about an hour; beat five eggs to a froth; have your griddle hot; grease it well; stir your eggs into the tomato, beat together, and pour into the griddle; brown on one side, fold, and brown on the other. To be served hot.

OYSTER OMELETTE.

Allow for every six large oysters or twelve small ones, one egg, remove the hard part and mince the rest very fine; take the yolks of eight eggs and whites of four, beat till very light, then mix in the oysters, season and beat up all thoroughly; put into a skillet a gill of butter, let it melt; when the butter boils, skim it and turn in the omelette, stir until it stiffens, fry light brown; when the under side is brown, turn on to a hot platter. If wanted the upper side brown, hold a red-hot shovel over it.

PUDDINGS.

STRAWBERRY SAUCE.

Rub half a cup of butter and one cup of sugar to a cream; add the beaten white of an egg, and one cup of strawberries thoroughly mashed.

CHOCOLATE PUFFS.

One pound sugar sifted, one of chocolate chopped very fine; mix together; beat the white of an egg, and stir in your chocolate and sugar; continue to beat until stiff paste; sugar your paper, drop them on it, and bake in a slow oven.

SARATOGA PUDDING.

Mix four tablespoonfuls of corn starch in one quart cold milk. Stir until it boils. When cool, stir in two tablespoonfuls white sugar, six eggs, whites and yolks beaten separately. Put in a large pudding-dish, place in a pan of water, bake one and a half hours.

SAUCE.—One cup sugar, half cup butter, the yolks of two eggs, one glass wine. Rub sugar and butter to a cream, add eggs and half the wine. Put the dish in boiling water, stir ten minutes, add the rest of the wine, and serve.

RHUBARB PUDDING.

Line your pudding-dish with slices of bread and butter, cover with cut up rhubarb, strewed with sugar, then slices of bread and butter, and so on alternately until your dish is full, having the rhubarb and sugar on top; cover with a plate and bake half an hour. Eat it warm.

FIG PUDDING.

One-fourth pound of figs chopped fine, one-fourth pound bread-crumbs, one-fourth pound sugar (brown), one-fourth pound suet, one-fourth pound candied lemon peel and citron, one nutmeg, and five eggs; mix thoroughly, put into a mould, and boil or steam four hours.

PUDDINGS — CONTINUED.**PLUM PUDDING.**

One pint chopped suet, one pint sour apples, one pint raisins, one pint currants, one-half pint sugar, one-half pint sweet milk, one cup of citron; beat eight eggs and mix with the above, and add sufficient flour to make it stick together; boil three hours in a cloth bag. Serve with brandy sauce.

FROSTED LEMON PUDDING.

Take a pint of bread or cake crumbs, a quart of milk, the juice and grated peel of a lemon, the yolks of three eggs, and sweeten to the taste. When baked, cover over with jelly, make a frosting of the whites of the eggs and sugar, pour over the top, and set in the oven a few minutes to brown.

MARTEN PUDDING.

One teaspoon of salt, one cup suet, one cup milk, one cup sugar, three cups flour, two or three eggs, one cup raisins, one cup currants, one-fourth lb. citron, one teaspoon soda, two teaspoons cream tartar or baking powder; boil steadily for two hours; it can then stand back and simmer for any length of time you choose to leave it.

APPLE TAPIOCA PUDDING.

One cup of tapioca soaked over night in six cups of water; next morning add about six large tart apples, chopped very fine, (or more, according to the size,) then one cup of white sugar; bake slowly about four hours; to be eaten either warm or cold, with cream. Very delicate for invalids. Or you can pour the tapioca over whole cored apples.

COTTAGE PUDDING.

One cup of sugar; one tablespoonful of butter; two eggs; one cup sweet milk; three cups flour, or enough to make a tolerably stiff batter; one-half teaspoon of soda; one teaspoon of cream tartar, sifted with the flour; one teaspoon of salt.

PUDDINGS — CONTINUED.

Rub the butter and sugar together, beat in the yolks, then the milk and soda, the salt and the beaten whites, alternately with the flour. Bake in a buttered mould; turn out upon a dish; cut in slices, and eat with liquid sauce. This is simple, but very nice pudding.

RICE PUDDING WITHOUT EGGS.

Two quarts of milk, half a teacup of rice, a little less than a teacup of sugar, the same quantity of raisins, a teaspoon of cinnamon or allspice; wash the rice and put it with the rest of the ingredients into the milk; bake rather slowly from two to three hours; stir two or three times the first hour of baking. If properly done, this pudding is delicious.

CHOCOLATE PUDDING.

One quart milk, three tablespoons sugar, four tablespoons corn starch, two and a half tablespoons chocolate; scald the milk over boiling water; dissolve the corn starch in a little scalded milk, and before it thickens add the chocolate dissolved in boiling water; stir until sufficiently cooked. Use with cream, or sauce of butter and sugar stirred to a cream.

SNOW PUDDING.

One-half package Coxe's gelatine; pour over it a cup of cold water and add one and one-half cups of sugar; when soft, add one cup boiling water, juice of one lemon and the whites of four well beaten eggs; beat all together until very light; put in glass dish and pour over it custard made as follows: One pint milk, yolks of four eggs and grated rind of one lemon; boil. Splendid

PUFF PUDDING.

One cup sour cream, soda and salt as for biscuit; stir in flour till stiff as you can stir; then spread in a two quart pudding-pan, set in the oven and let it brown; take three nice tart apples, stewed smooth; add one tablespoonful of butter, one-

PUDDINGS — CONTINUED.

half cup sugar, yolk of one egg; put the mixture in the pudding pan and return to the oven; when done, beat the white of an egg in two tablespoons of sugar; season to taste, then return to oven and let the top brown again. To be eaten with sauce or cream.

CREAM PUDDING.

Beat together half a pint of cream, an ounce and a half of sugar, the yolks of three eggs, and a little grated nutmeg. Beat the whites stiff, and stir in the last thing—stirring lightly. Sprinkle some fine crumbs of stale bread over a well-buttered plate, about the thickness of common pastry. Pour in the beaten eggs, cream and sugar, cover the top with more fine bread crumbs, and bake.

BREEZE PUDDING.

Dissolve one-half a box of gelatine in a pint of boiling water; add two cupfuls of sugar and the juice of two lemons; after this has become cool (not cold), break into it the whites of three eggs; beat all to a stiff froth; make a soft custard with the yolks of the eggs, adding three other and a quart of milk; pour the whites into moulds, and, when ready for use, turn them out, pouring the custard over.

DELMONICO PUDDING.

A quart of milk, three tablespoonfuls corn starch. Mix the starch with cold water, and stir into the boiling milk. Mix six tablespoonfuls of white sugar with the yolks of five eggs and pour into the starch. Put into a pudding dish, and bake. Beat the whites of five eggs with six tablespoonfuls of sugar, and flavor with vanilla; drop with a spoon on the pudding, and brown slightly in the oven.

TRANSPARENT PUDDING.

Beat eight eggs very well; put them into a stew pan, with half a pound of sugar pounded fine, the same quantity of butter,

GRANITE IRON KITCHEN GOODS.



Seamless Water
Buckets, with Foot.
7 Sizes.



Seamless Water
Buckets. 7 Sizes.



Seamless Flaring
Water Pails.
6 Sizes.



Seamless Covered
Buckets. 8 Sizes



Wine Cooler.
1 Size.



Batter Buckets.
3 Sizes.



Lipped Water Bucket.
1 Size.



Chamber Pail.
1 Size.



Slop Bucket.
1 Size.

PUDDINGS — CONTINUED.

and some nutmeg grated; set it on the fire, and keep stirring it till it thickens; put a rich puff paste round the edge of the dish; pour in the pudding when cool, and bake it in a moderate oven. It will cut light and clear. You may add candied orange and citron if you like.

APPLE PUDDING.

Pare eight or nine juicy apples and core them whole. Put them into a pudding-dish half filled with water, cover closely and set into the oven until tender. Drain off the water, fill each apple with jelly, and season with any spice preferred. Let them stand until cool. Scald one pint of milk, into which stir one-half pound of macaroons pounded fine, a little salt, a table-spoonful of corn starch, three tablespoonfuls of sugar. Boil all together a minute or two, and when cool beat in the whites of three eggs, beaten to a stiff froth. Pour over the apples and bake twenty or thirty minutes. Eat with cream.

THE QUEEN OF PUDDINGS.

One and one-half cup white sugar; two cups fine dry bread crumbs; five eggs; one tablespoon of butter; vanilla, rose-water, or lemon seasoning; one quart fresh rich milk, and one-half cup jelly or jam. Rub the butter into a cup of sugar; beat the yolks very light, and stir these together to a cream. The bread crumbs, soaked in milk, come next, then the seasoning. Bake this in a buttered pudding-dish—a large one and but two-thirds full—until the custard is “set.” Draw to the mouth of the oven, spread over with jam or other nice fruit-serve. Cover this with a meringue made of the whipped whites and half a cup of sugar. Shut the oven and bake until the meringue begins to color. Eat cold, with cream. You may, in strawberry season, substitute the fresh fruit for preserves. It is then truly delightful.

SALADS.

POTATO SALAD.

Small onions sliced and cold boiled potatoes, over which pour the simple dressing.

TRAVELING LUNCH.

Chop sardines, ham and a few pickles quite fine; mix with mustard, pepper, catsup, salt and vinegar; spread between bread nicely buttered. This is to be cut crosswise, like jelly cake.

DRESSING FOR SALAD.

Two raw eggs, one tablespoon of butter, eight tablespoons of vinegar, one-half teaspoon of mustard; put in a bowl over boiling water and stir until it becomes like cream; pepper and salt to your taste

TOMATO SALAD.

Twelve tomatoes, peeled and sliced; four eggs, boiled hard; one egg (raw) well beaten; one teaspoon salt; one-half teaspoon cayenne pepper; one teaspoon sugar; one teacup of vinegar; set on ice to become perfectly cold.

LETTUCE SALADS.

Serve with simple dressing, and garnish with hard-boiled eggs.

Lettuce, cold boiled potatoes, and cold boiled beets; potatoes in the centre, beets next, and lettuce around the edge of the dish. Simple dressing.

CHICKEN SALAD.

Two chickens, chopped coarse; eight heads of celery, three eggs, one pint vinegar, one tablespoon flour, one tablespoon sugar; rub the yolks of the eggs to a fine powder, then add the salt, mustard and oil, mixing well together; then add the cream, and after that the vinegar and raw egg.

SALADS — CONTINUED.**CELERY SALAD.**

One head of cabbage, three bunches of celery, chopped very fine. Take one teacupful of vinegar, lump of butter size of an egg, yolks of two eggs; one teaspoonful mustard, one of salt, pinch of cayenne pepper, two teaspoonfuls of sugar. Mix these well; put the mixture on the stove and heat until it thickens, stirring all the time; when cold, add two tablespoonfuls of rich sweet cream. Pour over the salad; if not moist enough, add cold vinegar.

LOBSTER SALAD.

To a three-pound lobster take the yolk of one raw egg, beat very lightly, then take the yolks of three hard boiled eggs (cold), and add to the raw yolk, beating all the time; add, gradually, a few drops at a time, one-half bottle of the finest olive oil, still stirring all the time, then add one and a half tablespoonfuls of the best English mustard, salt and pepper to taste; beat the mixture until light, add a tablespoonful of strong vinegar. Cut the lobster into small pieces and mix with it salt and pepper, pour over it the dressing just before sending to the table; garnish with the white of egg (boiled), celery tops, and the small claws.

SALAD DRESSING.

Take the yolks of two raw eggs, beat them with one teaspoon of made mustard; this mustard should be mixed with water, not vinegar; then add to this, drop by drop, olive oil, stirring constantly until the mixture becomes very thick; then add two teaspoons of powdered sugar and a scant one of salt; mix thoroughly; squeeze in the juice of one lemon; beat well, and if too thick, thin with a little sweet cream. If preferred, omit the lemon and cream, and use vinegar. This dressing with lettuce, celery, or potato, makes a delicious salad. If needed for chicken salad, the yolks of hard boiled eggs added make it richer. Garnish lettuce with nasturtium blossoms and sliced lemon. Garnish potatoes with cold boiled beets, chopped parsley and sliced lemon.

CAKES.

CURRENT CAKE.

One and one-half pounds of flour, one pound sugar, three-fourths pound butter, seven eggs, one gill milk, one-half teaspoon saleratus, one pound currants.

GOLD CAKE.

One and one-half cups sugar, one-half cup butter, one cup sweet milk, one teaspoon cream tartar, one-half teaspoon soda, nutmeg, three cups flour, yolks of six eggs.

SILVER CAKE.

One and one-half cups sugar, one-half cup butter, one cup sweet milk, one-half teaspoon soda, one teaspoon cream tartar, whites of six eggs beaten to a froth, and three cups flour.

POUND CAKE.

One pound of flour, one of sugar, ten eggs; beat the yolks and sugar together; add one pound of butter, putting in the whites beaten to a froth, and the flour last. Very nice, baked in small patty pans and frosted.

SPICE CAKE.

One cup of molasses, one cup of sugar, two-thirds of a cup of butter, one cup of sour milk, three eggs, one teaspoonful soda, one teaspoonful nutmeg, one and one-half teaspoonfuls cinnamon, one teaspoonful of cloves, three cups of flour.

MACAROONS.

One pound of sugar, one pound of shelled almonds, and the whites of four eggs. Put the almonds into hot water until the skins will slip off easily; then dry, and beat them to a paste with a little rose water or oil of lemon to prevent their oiling. Beat the eggs till *perfectly* dry and light before putting them to the above, and bake in small cakes in a slow oven.

CAKES — CONTINUED.**DATE CAKE.**

Two cupfuls of brown sugar, a cupful of molasses, a cupful of butter, a cupful of cider, three eggs, a teaspoonful each of cinnamon and cloves, a little nutmeg, a teaspoonful of soda, a pound of dates stoned and chopped, and flour to mix pretty stiff.

FRENCH FROSTING.

Take half a pound of powdered sugar, and four spoonfuls rose water, the juice of one lemon, and the whites of two eggs. Beat all well together; cover the cake when half cold with a paste brush. Set in a cool oven to dry the icing. It will be solid in one hour.

JELLY ROLLS.

Three cupfuls of sugar, one cupful of butter, five cupfuls of flour, one cupful of milk, five eggs, one teaspoonful of soda, two of cream tartar; bake in thin sheets, spread with currant jelly, and roll when cold, or in round, thin cakes, and spread, laying three or four cakes one upon another.

MARBLE CAKE.

One-half cup sour cream, one-half cup butter, two and one-half cups flour, one cup white sugar, the whites of five eggs, two-thirds teaspoon soda; prepare another mixture, except substituting dark sugar for white, and the yolks instead of the whites; fill a tin with alternate layers of each, and bake.

CREAM CAKE.

Three eggs, one cup of sugar (white), one and one-half cups flour, three tablespoons of water, one teaspoon baking powder; bake in two ordinary pie tins; when done, split open and fill with the following cream: one pint of sweet milk, one cup sugar; put over the fire; let it come to the boiling point and add two eggs, well beaten, two tablespoons of corn starch dissolved in a little milk, butter the size of an egg; boil and stir quickly so as not to scorch; add lemon or vanilla flavoring.

CAKES — CONTINUED.

FRUIT CAKE.

Twelve eggs, one pound of flour, one pound sugar, one pound butter, two pounds raisins, two pounds currants, one pound citron, two tablespoons cinnamon, four nutmegs, one cup sweet milk, one cup molasses, one teaspoon cream tartar, one teaspoon soda, one gill brandy. Bake two hours or more.

CORN STARCH CAKE

One cup of butter worked to a cream, with two cups of sugar, one cup milk, two cups flour, in which is sifted one large teaspoonful of yeast powder; the *whites only* of six eggs, beaten to a froth. Mix all these well, and then add one cup corn starch. Beat well, and bake in a moderate oven.

DRIED APPLE CAKE.

One cup dried apples soaked over night, then steamed until soft; put them into a cup of molasses and simmer slowly till well cooked; when cool add one egg, one-half cup of sugar, one-half cup of butter, one-half cup of milk, two and a half cups of flour, one teaspoon soda, two of cream tartar, and spice to taste.

PINE-APPLE SHORT-CAKE.

A couple of hours before bringing the cake on the table take a very ripe, finely flavored pine-apple, peel it, cut as thin as wafers, and sprinkle sugar over it liberally, then cover it close. For the short-cake take sufficient flour for one pie-dish, of butter the size of a small egg, a tablespoonful or two of sugar, the yolk of an egg, two teaspoonfuls of baking powder, a very little salt, and milk enough to make a very soft dough. Do not knead the dough, but just barely mix it, and press it into the pie-plate. The baking powder and butter, sugar and salt, should be rubbed well through the flour, and the other ingredients then quickly added. When time to serve, split the cake, spread the prepared pine-apple between the layers, and serve with nothing but sugar and sweet cream.

GRANITE IRON KITCHEN GOODS.



Dish Pans. 7 Sizes.



Turban Cake Moulds,
with Tubes. 4 Sizes.



Oval Pudding Pans.
5 Sizes.



Shallow Octagon Cake
Moulds, without
Tubes. 5 Sizes.



Cake Pans,
with Tubes. 4 Sizes.



Shallow Octagon Cake
Moulds, with Tubes.
5 Sizes.



Straight Cake Pans,
with Tubes. 4 Sizes.



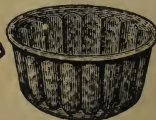
Octagon Cake Moulds,
with Tubes. 5 Sizes.



Mountain Cake Pans.
3 Sizes.



Round Bake Pans.
9 Sizes.



Turban Cake Moulds,
without Tubes.
4 Sizes.



Octagon Cake Moulds,
without Tubes.
5 Sizes.

CAKES — CONTINUED.**LEMON SPONGE CAKE.**

Eight eggs, ten ounces of sugar, half pound of flour, the juice and grating of one lemon; separate the eggs, beat the yolks, sugar and lemon until thick and light; whisk the whites until dry, which add with the flour, half of each at a time; mix all together, but avoid beating; butter your pan well and bake in a moderate oven.

ICING.

One pound pulverized sugar, pour over one tablespoon cold water, beat whites of three eggs a little, not to a stiff froth; add to the sugar and water; put in a deep bowl; place in a vessel of boiling water, and heat. It will become thin and clear, afterward begin to thicken. When it becomes quite thick remove from the fire and stir while it becomes cool till thick enough to spread with a knife. This will frost several ordinary sized cakes.

WHITE CAKE.

Three cups of sifted flour, one and one-half cups of sugar, one cup of sweet milk, one egg, two tablespoonfuls of butter, two teaspoonfuls of cream tartar, one teaspoonful of soda, and a little essence of lemon. Beat the butter and sugar to a cream, then add the milk (in which the soda should be dissolved), the egg well beaten, and the essence. Mix with the above two cups of the flour, and lastly, add the third cup in which the cream tartar has been stirred. Then bake in pans or basins in a quick oven.

CHOCOLATE CAKE.

One pound powdered sugar, one-half pound best butter rubbed to a cream; add to this one-half pound grated chocolate, and beat all together very light; eight eggs, very fresh, and also beaten very light; juice of one large lemon, one large tablespoonful vanilla extract, one and one-half cupfuls milk, sifted flour with baking powder, added before sifting, to make a batter that will break off clean when held up in the spoon, as

CAKES — CONTINUED.

pound cake does. You may take sufficient dough from this to bake one cake in a jelly-cake pan, having ordinary cake for the top and bottom layers, with jelly or cocoanut between.

LADY FINGERS.

Four ounces of sugar, four yolks of eggs, mix well; three ounces of flour, a little salt. Beat the four whites to a stiff froth, stir the whites into the mixture a little at a time until all is in. Butter a shallow pan. Squirt through a confectioner's syringe or a little piece of paper rolled up. Dust with sugar, and bake in a not too hot oven.

VARIEGATED CAKES.

One cup powdered sugar, one-half cup of butter creamed with the sugar, one-half cup of milk, four eggs, the whites only, whipped light, two and a half cups of prepared flour. Bitter-almond flavoring, spinach-juice and cochineal. Cream butter and sugar; add the milk, flavoring the whites and flour. Divide the batter into three parts. Bruise and pound a few leaves of spinach in thin muslin bag until you can express the juice. Put a few drops of this into one portion of the batter, color another with cochineal, leaving the third white. Put a little of each into small, round pans or cups, giving a light stir to each color as you add the next. This will vein the cakes prettily. Put the white between the pink and green, that the tints may show better. If you can get pistachio nuts to pound up for the green the cakes will be much nicer. Ice on sides and top.

STRAWBERRY SHORT-CAKE.

Take a coffee-cup of cream or sour milk, beat into it a little salt and a small teaspoonful of soda, and before it stops foaming stir in enough flour to enable you to roll it out, but be sure not to get it very stiff. Roll into three circles, spread butter on top of each, and place one on top of the other. Bake till well done, then pull the three layers apart, butter one and cover with straw-

CAKES — CONTINUED.

berries, then butter the second and lay (crust downward) over the first. Pile more strawberries on the second, and cover with a third crust, which need not be heaped with berries unless preferred. Set in the oven a few minutes and then serve hot with cream. Before making the crust, stir into three pints of ripe, rich strawberries a coffee-cup of granulated sugar, and leave it covered over till the crust is done. If cream or sour milk is not plenty use sweet milk, and sift into the flour two teaspoonfuls (scant) of baking powder, and as you roll out spread on three tablespoonfuls of ice-cold butter. Pounded ice is excellent eaten on top of a saucer of sugared berries. Wrap the ice in a clean, coarse towel, and pound with the flat part of a hatchet.

WATERMELON CAKE.

One and a half cupfuls of sugar, the whites of four fresh eggs, half a cupful of sour milk, half a cupful of butter, two cupfuls of flour. Cream the butter and sugar well together; then add the milk, with not quite half a teaspoonful of soda; immediately afterward stir in a little flour, then a little egg, and so on until all the ingredients are added. The eggs must, of course, be beaten until very light. Take one and a half cupfuls of pink sugar (any good confectioner can supply it), half a cupful of sour milk, not quite a teaspoonful of soda, and two cupfuls of flour. Flavor the pink part with anything you prefer; rose water is much used. Seed one-quarter of a pound of good raisins; after you have them prepared, rub them well into a little flour, when your cake will not be so apt to fall. After your dough of both kinds is ready, spread well the bottom and sides of your pan with the white dough; fill up with the pink, leaving enough of the white to cover over entirely. Be very particular in baking, and be sure it is well done before removing it from the pan. This is a very popular cake with young people especially, and is both delicious and a good imitation of watermelon.

PIES, TARTS, ETC.

PEACH CUSTARD PIE.

Use one crust; peel peaches and halve them, and turn the hollow side upward; sweeten as you would a peach pie; take one egg, a pinch of salt, one tablespoonful of sugar; beat; add milk enough to cover the peaches; bake. Eat when partly cool. Canned peaches will answer as well as fresh.

LEMON CREAM PIE.

One teacup powdered sugar, one tablespoon better, one egg, juice and grated rind of one lemon, one teacup boiling water, one tablespoon corn starch dissolved in cold water; stir the corn starch into the hot water; add the butter and sugar well beaten together; when cold, add the lemon and beaten egg. Bake in open tart without top crust.

LEMON PIE.

Six eggs (less two whites), two cups of white sugar, a little salt, one cup of sweet milk, two tablespoons of corn starch dissolved in the milk, two large lemons, juice and rind; bake slowly until set. Meringue for the top: whites of two eggs beaten with six tablespoons of powdered sugar; bake to a light brown, after having spread over the surface of the pie.

BOSTON CREAM PIE.

Cream part: one pint of new milk, two eggs, three tablespoonfuls of sifted flour, five tablespoonfuls of sugar. Put two-thirds of the milk on to boil and stir the sugar and flour in what is left. When the rest boils put in the whole and stir until it cooks thoroughly. When cool, flavor with vanilla or lemon. Crust part: three eggs, beaten separately, one cup of granulated sugar, one and a half cups of sifted flour, one teaspoonful of baking powder. Divide in half; put in two pie tins, and bake in a quick oven to a straw color. When taken out, split in halves and spread the cream between.

PIES, TARTS, ETC. — CONTINUED.**ECONOMICAL PIE CRUST.**

When boiling beef, before you put in vegetables, skim the grease into a dish, and set aside to cool. When cold, scrape off the under side. Take one teacup of melted beef fat, two cups of sour milk, two teaspoonfuls of saleratus; mix quickly; flour your board well when you roll it out. Bake in a quick oven, brown it a little, and you will admit it to be better than when shortened with lard.

COCOANUT PIE.

One-half pound grated cocoanut, three-fourths pound white sugar, six ounces butter, whites of five eggs, one glass white wine, two tablespoons rose water—but wine and rose water may be omitted; one teaspoon nutmeg. Beat butter and sugar well; add the cocoanut with as little beating as possible; then whip in the stiffened whites of the eggs quickly and deftly, and bake in open shells.

ORANGE PIE.

Three eggs, three-fourths cup white sugar, two tablespoons butter, juice and grated rind of one-half an orange, juice and grated rind of one-half a lemon, nutmeg to taste. Beat butter and sugar together well, then beat in the yolks of the eggs, and the orange and lemon; put into pastry without top crust, and bake. When done, spread over them the whites of the eggs, beaten stiff with powdered sugar, and return to the oven for a few minutes to brown.

CREAM PIE.

One cup of flour, one cup of sugar, three or four eggs (the whites and yolks beaten separately and well), half a teaspoon of soda, and one of cream of tartar; beat the eggs to a stiff froth; add the sugar, which should be of fine quality, and then the flour sifted with the soda and cream of tartar. Pour this into four common-sized pie tins, and bake. It will be sufficient for two pies. Cream: make a nice custard of one pint of milk, three eggs and one tablespoon of corn starch, cooking the custard in a tin kettle of hot water; before mixing in the corn

PIES, TARTS, ETC. — CONTINUED.

starch, wet it with milk, and add the eggs and sugar; then stir into the boiling milk; flavor to taste, and when cold spread between two layers of the crust.

HELEN'S TART SHELLS.

Take two-thirds of a cupful of lard, one tablespoonful of white sugar, five tablespoonfuls of cold water, and the white of an egg well beaten. Mould like pie-crust, cut out with your tart-shell cutter, and bake.

LEMON TARTS.

Grate two whole lemons, add two cups sugar, three well-beaten eggs, piece of butter half the size of an egg. Mix the ingredients thoroughly and place over the fire, stirring till it boils up, and then set away to cool. This will keep all winter, and can be used for tarts any time by making nice crust.

POLISH TARTLETS.

Roll some good puff-paste out thin, and cut it into two and a half inch squares, brush each square over with the white of an egg, then fold down the corners, so that they all meet in the middle of each piece of paste; slightly press the two pieces together, brush them over with the egg; sift over sugar; bake in a quick oven for a quarter of an hour; when they are done, make a little hole in the middle and fill with jam or jelly.

LIGHT PASTE FOR TARTS AND CHEESECAKES.

Beat the white of an egg to a strong froth; then mix it with as much water as will make three-fourths of a pound of fine flour into a very stiff paste; roll it very thin, then lay the third part of half a pound of butter upon it in little bits; dredge it with some flour left out at first, and roll it up tight. Roll it out again, and put the same proportion of butter, and so proceed till all be worked up.

GRANITE IRON KITCHEN GOODS.



Oblong Trays. 3 Sizes.



Pie Plate. 1 Size.



Seamless Oblong Pans.
5 Sizes.



Soup Bowl.
1 Size.



Seamless Square Pans.
5 Sizes.



Oval Trays. 8 Sizes.



Pie Plates. 4 Sizes.



Oval Meat Dishes.
4 Sizes.



Tart Pan. 1 Size.



Round Trays.
2 Sizes.



Soup Plate. 1 Size.



Egg Pans. 9 Sizes.



Jelly Cake Pans.
2 Sizes.



Lettered Plate.
1 Size.



Dinner Plates.
4 Sizes.

ICES, CREAMS, JELLIES, ETC.

MILK LEMONADE.

A pound and a half of loaf sugar dissolved in a quart of boiling water with half a pint of lemon juice, and a pint and a half of milk added.

LEMON JELLY.

Grate the outsides of two lemons, and squeeze the juice; add one cup sugar, one-half cup butter, yolks of three eggs; beat the last three ingredients thoroughly, then add the juice and grated rind, and put it over the fire, stirring until thick; mould to fancy. Or one paper of gelatine; let it stand one hour in warm water; then add one quart of boiling water, the juice of three or four lemons and a pint and a half of sugar.

WINE AND ORANGE JELLY.

One half pint sherry wine, one-half pint cold water, one-half package gelatine, juice of two lemons and grated peel of one; one orange; one pint boiling water. Soak gelatine in cold water one-half hour, add to this sugar to taste and the lemons. Pour over all the boiling water, and stir until the gelatine is dissolved; put in the wine; strain through flannel bag into mould. Peel and slice orange, and drop slices into the mould also. By omitting the orange you have *wine jelly*.

CREAM NECTAR.

To one gallon of boiling water add four pounds of granulated sugar and five ounces tartaric acid. Beat the whites of three eggs, and pour into a bottle with a little of the warm syrup; shake briskly; then pour it into the kettle of syrup, and stir it through well. Boil three minutes, removing the scum as it rises. Flavor with any preferred extract, and bottle for use. When wanted for use, take two or three tablespoonfuls of the syrup to a tumbler of ice-cold water, and one-half teaspoon of soda.

ICES, CREAMS, JELLIES, ETC. — CONTINUED.**APPLE SOUFFLE.**

Stew the apples; add a little grated lemon peel and juice; line the sides and bottom of the dish about two inches thick. Make a boiled custard with one pint of milk and two eggs; when it is cool, pour it into the centre of the dish. Beat the whites of the eggs and spread it over the top; sprinkle sugar over it, and bake a few minutes in the oven.

CHOCOLATE CREAM.

Soak one of Coxe's English gelatine (in cold water sufficient to cover) one hour; one quart of milk boiled; scrape two ounces of French chocolate, mix with eight spoons of white sugar; moisten this with three spoons of the boiling milk; then stir in the gelatine and the yolks of ten well beaten eggs; stir three minutes briskly; take off, strain and add two teaspoons of vanilla; strain, and put in moulds to cool. Serve with sugar and cream.

ICES.

What are termed ices consist simply of the juices of fruits sweetened with sugar syrup and then frozen, like ice cream. It is stated that the best ices are made by first cooking the sugar into the form of a syrup, having a strength of thirty degrees. The fruit juices are strained through a sieve and then added, with a little water and the whites of a few eggs, to the prepared syrup. The final mixture should have a consistence of twenty-two degrees. It is then frozen in the usual way.

ICE CREAM.

With every quart of the cream mix six ounces best pulverized white sugar, a very little vanilla bean, and the white of an egg. The latter imparts a smoothness and delicacy to the cream that can not otherwise be obtained. The prepared mixture is then to be stirred in the freezer until it is entirely congealed. Instead of vanilla as a flavor for the cream, a trifling amount of any desired flavoring syrup or juice may be used, as strawberry, pine-apple, lemon, orange, etc.

CUSTARDS.

FLOATING ISLAND.

One-half package gelatine, one pint of water; soak twenty minutes; add two cups of sugar, set it on the stove to come to a boil; when nearly cold, add the whites of four eggs beaten stiff, the juice and rind of two lemons, and pour into a mould; turn over the form. Make a custard of the yolks of four eggs, a quart of milk, and a small tablespoon of corn starch, sweetened to taste.

CHOCOLATE CUSTARD.

Three ounces Baker's chocolate, three pints of milk, four tablespoons white sugar, two tablespoons brown sugar; prepare a soft custard of the milk and the yolks of five eggs and the white of one; dissolve the chocolate in a cup of warm milk and heat it to boiling point; when cool, sweeten it with brown sugar and flavor with the extract of vanilla; pour the whole into a dish and cover with the whites of the five eggs beaten stiff, with a little sugar; brown slightly and serve cold.

BAKED CUSTARD.

Beat the yolks of four fresh eggs for at least half an hour; add five ounces of pulverized white sugar; then stir into the sugar and eggs one quart of rich new milk, cold. Add a teaspoonful of distilled rose water, or any flavoring extract you fancy. Fill your custard cups, and then set them in a stone pan half filled with water, which may be warm at first—not hot. Put the pan in a rather cool oven, and gradually increase to a moderate heat. In about twenty minutes dip a teaspoon into one of the custards to ascertain if it is firm.

CHARLOTTE RUSSE.

Whip one quart rich cream to a stiff froth, and drain well on a nice sieve. To one scant pint of milk add six eggs beaten very light; make very sweet; flavor high with vanilla. Cook over hot water till it is a thick custard. Soak one full ounce

CUSTARDS — CONTINUED.

gelatine in a very little water, and warm over hot water. When the custard is very cold, beat in lightly the gelatine and the whipped cream. Line the bottom of your mould with buttered paper, the sides with sponge cake or lady fingers fastened together with the white of an egg. Fill with the cream, put in a cold place, or in summer on ice. To turn out, dip the mould for a moment in hot water. In draining the whipped cream, all that drips through can be re-whipped.

FRUIT BLANC-MANGE.

Stew nice fresh fruit (cherries and raspberries being the best); strain off the juice, and sweeten to taste; place it over the fire in a double kettle until it boils; while boiling stir in corn starch wet with a little cold water, allowing two tablespoonfuls of starch for each pint of juice; continue stirring until sufficiently cooked; then pour into moulds wet in cold water, and set away to cool. To be eaten with cream and sugar.

BOILED CUSTARD.

One quart of milk, yolks of five eggs and the whites of seven (two for the meringue), six tablespoons sugar, vanilla flavoring—one teaspoon to the pint. Heat the milk almost to boiling; beat the yolks light and stir in the sugar. Add the milk as follows: take the milk from the fire, and instead of pouring the beaten eggs in it, put a spoonful or two of the milk to them, beating well all the while, adding more and more milk as you mix, until there is no longer danger of sudden curdling; stir in five whites whipped stiff; return to the fire and stir until thick, but not until it breaks. Season it with vanilla; pour into glass cups; whip the whites of two eggs to a meringue with a heaping tablespoon of powdered sugar, and when the custard is cold, pile a little of this upon the top of each cup. You may lay a preserved strawberry, or cherry, or a bit of melon sweetmeat, or a little bright jelly upon each.

WAFFLES AND PUFFS.

WAFFLES.

One quart of milk slightly warmed, five cups of flour, three eggs well beaten, two-thirds of a cup of home-made yeast, or half a penny's worth of bakers', and half teaspoonful of salt. Set as sponge over night. In the morning add two tablespoonfuls of melted butter. Have the waffle-irons very hot and well greased, and turn quickly to prevent scorching.

RICE WAFFLES.

One cupful of rice boiled down, three cupfuls of flour, three eggs, one teaspoonful of soda, and a piece of lard or butter the size of a walnut. The ingredients must all be prepared separately, for negligence on the part of a cook will prevent the success of any recipe. Be sure to beat your eggs very light. See that every particle of soda is thoroughly dissolved, and that after it is added the baking be not delayed, lest the effervescing properties of the soda be destroyed, and consequently the cakes heavy. This batter may be used in waffle-irons, or else baked like flannel cakes upon the open griddle.

CORN MEAL PUFFS.

One quart boiling milk, two scant cups white "corn flour," one-half cup wheat flour, one scant cup powdered sugar, a little salt, four eggs beaten light, one tablespoonful butter, one-half tablespoonful soda dissolved in hot water, one teaspoonful cream tartar sifted into flour, one-half teaspoonful mixed cinnamon and nutmeg. Boil the milk, and stir into it the meal, flour and salt. Boil fifteen minutes, stirring well up from the bottom. Put in the butter, and beat hard in a bowl for three minutes. When cold, put in the eggs, whipped light, with the sugar, the seasoning and soda. Whip up very faithfully; bake in greased cups in a steady oven. Turn out of cups, and eat with pudding sauce, or with butter alone.

CANDIES.

BUTTER SCOTCH.

One cup of molasses, one cup of sugar, one-half cup of butter. Boil until done.

ALMOND CANDY.

Proceed in the same way as for cocoanut candy. Let the almonds be perfectly dry, and do not throw them into the sugar until they approach the candying point.

MAPLE CANDY.

Four cups of maple sirup, boil until it cracks in water, and just before taking from the fire, put in a piece of butter the size of an egg. If preferred waxy, do not let it cook so long.

SUGAR CANDY.

Six cups of white sugar, one cup of vinegar, one cup of water—a tablespoonful of butter put in at the last, with one teaspoonful of soda dissolved in hot water. Boil without stirring one-half hour. Flavor to suit the taste.

CREAM CANDY.

Four cups of sugar, two cups of water, three-fourths of a cup of vinegar, one cup of cream or rich milk, a piece of butter the size of an egg, two teaspoonfuls of vanilla, a pinch of soda. Let it boil until it cracks in water, then work very white.

TO CANDY NUTS.

Three cups of sugar, one cup of water; boil until it hardens when dropped in water, then flavor with lemon. It must not boil after the lemon is put in. Put a nut on the end of a fine knitting-needle, take out and turn on the needle until it is cool. If the candy gets cold, set on the stove for a few minutes. Malaga grapes and oranges, quartered, may be candied in the same way.

GRANITE IRON KITCHEN GOODS.



Cake Griddle. 1 Size.



Cup and Saucer. 1 Size.



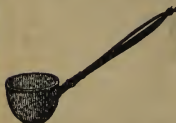
Tumbler. 1 Size.



Basting Spoons. 5 Sizes.



Broiler. 1 Size.



Cocoa Shape Dipper.
1 Size.



Flaring Cups.
2 Sizes.



Oyster Stand.
1 Size.



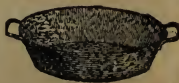
Muffin Pans. 4 Sizes.



Flat Handle Skimmers.
6 Sizes.



Children's Mugs.
2 Sizes.



Oval Bake Pans
5 Sizes.

MISCELLANEOUS.

MILDEW.

Dip the stained cloth in buttermilk, and lay in the sun.

IRON RUST.

This may be removed by salt mixed with a little lemon juice; put in the sun; if necessary use two applications.

TO CLEAN TINWARE.

The best thing for cleaning tinware is common soda; dampen a cloth, dip it in soda, rub the ware briskly, after which, wipe dry.

TO CLEAN CUT-GLASS.

Having washed cut-glass articles, let them dry, and afterwards rub them with prepared chalk and a soft brush, carefully going into all the cavities.

TO RAISE THE PILE OF VELVET.

Cover a hot smoothing-iron with a wet cloth, hold the velvet firmly over it; the vapor rising will raise the pile of the velvet with the assistance of a light whisk.

TO CLEAN MARBLE.

Take two parts of common soda, one part of pumice stone, and one part of finely-powdered chalk; sift it through a fine sieve, and mix it with water; then rub it well all over the marble, and the stains will be removed; rub the marble over with salt and water.

INDELIBLE INK.

To one tablespoonful of rain water, one-half teaspoon of vinegar, and a piece of lunar caustic, three inches long; shake well together; put on to your cloth a little milk and soda (to a tablespoon of milk, a piece of baking soda as large as a grain of corn); iron smooth, and write immediately.

THE HOUSEWIFE'S TABLE.

The following is a very valuable housewife's table, by which persons not having scales and weights at hand may readily measure the article wanted to form any recipe without the trouble of weighing, allowance to be made for an extraordinary dryness or moisture of the articles weighed or measured :

Wheat flour, 1 pound is 1 quart ; Indian Meal, 1 pound 2 ounces are 1 quart ; Butter, when soft, 1 pound is 1 quart ; Loaf Sugar, broken, 1 pound is 1 quart ; White Sugar, powdered, 1 pound 1 ounce are 1 quart ; best Brown Sugar, 1 pound 2 ounces are 1 quart ; 10 Eggs are 1 pound ; 16 large tablespoonfuls are $\frac{1}{2}$ pint ; 8 large tablespoonfuls are 1 gill ; 4 large teaspoonfuls are $\frac{1}{2}$ gill ; 2 gills are $\frac{1}{2}$ pint ; 2 pints are 1 quart ; 4 quarts are 1 gallon ; a common sized tumbler holds $\frac{1}{2}$ pint ; a common sized wine glass holds $\frac{1}{2}$ gill ; a teacup holds 1 gill ; a large wine glass holds 1 gill ; a large tablespoonful is $\frac{1}{2}$ ounce ; forty drops are equal to 1 teaspoonful ; 4 teaspoonfuls are equal to 1 tablespoonful.

Crusts and pieces of bread should be kept in a Granite bucket, closely covered, in a dry, cool place.

Keep fresh lard in Granite vessels.

Keep yeast in wood or Granite Iron Ware

Keep preserves and jellies in glass.

Keep salt in a dry place.

Keep meal and flour in a cool, dry place.

Keep vinegar in wood, glass, or Granite Iron Ware.

Sugar is an admirable ingredient in curing meat or fish.

Lard for pastry should be used hard, as it can be cut with a knife. It should be cut through the flour, not rubbed.

THE HOUSEWIFE'S TABLE — CONTINUED.

PREPARING FRUITS FOR PRESERVING.

Boil Cherries moderately.....	5 minutes.
“ Raspberries “	6 “
“ Blackberries “	6 “
“ Plums “	10 “
“ Strawberries “	8 “
“ Whortleberries “	5 “
“ Pie Plant, sliced.....	10 “
“ Small Sour Pears, whole.....	30 “
“ Bartlett Pears, in halves.	20 “
“ Peaches, “	8 “
“ Peaches, whole.....	15 “
“ Pine Apples, sliced.....	15 “
“ Siberian or Crab Apples, whole.....	25 “
“ Sour Apples, quartered.....	10 “
“ Ripe Currants.....	6 “
“ Wild Grapes.....	10 “
“ Tomatoes.....	20 “

The amount of Sugar to a quart jar should be—

For Cherries.....	6 ounces.
“ Raspberries	4 “
“ Lawton Blackberries.....	6 “
“ Field “	6 “
“ Strawberries	8 “
“ Whortleberries.....	4 “
“ Quinces.....	10 “
“ Small Sour Pears, whole.....	8 “
“ Wild Grapes.....	8 “
“ Peaches.....	4 “
“ Bartlett Pears.....	6 “
“ Pine Apples.....	6 “
“ Siberian or Crab Apples.....	8 “
“ Pie Plant.....	10 “
“ Plums	8 “
“ Sour Apples, quartered.....	6 “
“ Ripe Currants	8 “

GRANITE IRON TOILET ARTICLES.



Windsor Slop Jar.
1 Size.



Slop Jar. 1 Size.



Water Carrier. 1 Size.



Peerless Pitchers and
Bowls. 2 Sizes.



Oval Soap Dish.
1 Size.



Oblong Soap Dish.
1 Size.



Windsor Water
Carrier. 1 Size.



Windsor Foot Tub.
1 Size.



Chambers. 3 Sizes.



Foot Tub. 1 Size.



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